

U.S. Army Culinary Arts Program 2000

U.S. Army Culinary Arts Team (USACAT) 2000 Wins the World Championship at the International Culinary Olympics 2000

The U.S. Army Culinary Arts Team (USACAT) was crowned the world champions at the 2000 International Culinary Olympics in Erfurt, Germany 22-25 October 2000. They will hold this prestigious title for the next four years! USACAT competes in both national and international competitions culminating every four years with the Internationale Kockkunst Ausstellung (IKA) – also known as the Culinary Olympics. Twenty-six nations competed, including 16 international military teams from 14 countries. The USACAT won a total of 28 medals: 22 gold, three silver, three bronze plus one diploma. USACAT was comprised of six primary competing members and eight apprentice members. They also had the support of an administrative officer/nutritionist, the Director of Training, ACES, and chef instructors. Without the support of these individuals the gold medal would not have been possible. The six primary members each won three gold medals for USACAT's overall Olympic win.

USACAT Medal Winners

Primary Team

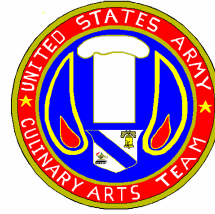
CW2 Travis Smith (CPT)	3 Gold (hot, cold, and overall)
SFC Willie Meeks	3 Gold (hot, cold and overall)
SFC Mark Warren	3 Gold (hot, cold and overall)
SSG David Turcotte	3 Gold (hot, cold and overall)
SSG Mark Morgan	3 Gold (hot, cold, overall)
	1 Gold (cake centerpiece)
	1 Silver (cake centerpiece)
SGT Joshua Sperl	1 Gold (hot, cold, and overall)

Apprentices

MSG Carolyn Lewis	1 Gold (centerpiece)
SSgt Stephanie Bryant	1 Bronze (centerpiece)
SGT Ignacio Castro	2 Gold/1 diploma (centerpieces)
SGT Kara Cassidy	1 Silver (centerpiece)
SGT John Villarreal	1 Silver (centerpiece)
SPC Jamard Dallas	1 Bronze (centerpiece)
SPC Francisco Lopez	1 Bronze (centerpiece)



The USACAT, whose primary members had been put together as a team four years before the 2000 Olympics, took home the championship by winning gold medals in the live cooking (hot 3-course meal) and cold buffet (seven 3-course meals) categories. USACAT did not enter the competition without a strategy. They practiced to achieve their designated “gold medal” standard with the help of certified master chef advisors who provided feedback. USACAT’s goal was well-planned, simple, cost-effective and correctly proportioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature. Teamwork was crucial to their success along with utilization of resources, timing, organization, smartness, showmanship and cleanliness. Teams are judged not only on the outcome, but their teamwork and preparation process.



Pictured Clockwise from Left:
 SSG David J. Turcotte (Pentagon)
 CW2 Travis W. Smith (Fort Lee)
 SFC Mark W. Warren (Fort Bragg)
 SSG Mark A. Morgan (Fort Stewart)
 SGT Joshua C. Sperl (Fort Drum)
 SFC Willie J. Meeks (Fort Bragg)

For the cold buffet category, the team chose seven 3-course meals based on a chosen theme of “The Four Seasons”. These menus were prepared hot and served in a single serving cold. The team was given 24 hours to prepare the menus and display them on the cold food buffet table. This portion of the competition represented 40% of the overall score. The presentation would not have been complete without the outstanding centerpieces and plate props created by the team apprentices. The table consisted of a marzipan tree centerpiece representing the four seasons. Plate props and centerpieces made from marzipan, pastillage, and pulled sugar added to the theme and highlighted the extraordinary presentation of the food and menus for the seasons and holidays they represented. Below are the seven 3-course menus USACAT prepared.



“ Autumn Harvest Menu”

Harvest Corn Chowder
 Cornmeal Cracker
 Bacon Twist

Georgian Roasted Chicken Breast
 Stuffed with Spinach and Shallots
 Glazed Brussels Sprouts
 Sweet Potato Galette
 Onion Pan Gravy

Chocolate Pecan Tart
 Vanilla Ice Cream
 Orange Sauce



"Christmas Menu"

Layered Eggplant and Cheese Sandwich
with Roasted Garlic Ratatouille
Mixed Greens
Shallot Citrus Dressing

Pan Seared Long Island Breast of Duck
Wild Rice Blend
Herbed Haricots Verts
Mustard Scented Jus Lie
Cracker

Up State Winter Pear Tart
Pistachio Parfait
Vanilla Sauce

"Independence Day Barbecue"

Boursin Cheese Ravioli with Roasted Red
Pepper and Lemon Garlic Pasta
Deviled Egg Terrine, Creamy Cole Slaw
Mixed Greens with Light Vinaigrette
Sun-Dried Tomato Dressing, Potato Crisp

Barbecued Pork
Corn and Jalapeno Pepper Johnny-Cake
Gratinated Soufflé
Southern Collard Greens
Baked Beans
Barbecue Sauce

Strawberry Bavarian Cream with
Strawberries
Strawberry Sauce, Strawberry Dust
Chocolate Tiles



"Summer Menu"

Vegetable and Cheese Terrine
Grilled Marinated Portabello Mushroom
Mixed Greens with Vinaigrette Dressing
Herbed Bread and Butter Sandwich

Chesapeake Poached Sea Bass with
Tomato and Herb Buerre Blanc
Savory Polenta and Summer Squash
Sautéed Spinach

White Chocolate Bread Pudding
Raspberry Ice Cream
Raspberry Compote
Vanilla Sauce





"Easter Menu"

Seafood Ragout with Wood Roasted
Red Pepper Coulis
Aioli and French Bread Crisp

Encrusted Easter Rack of Lamb
Roasted Garlic Herb Mashed Potatoes
Herbed Asparagus Spears with Tomato
Concasse and Shallots
Apple Mint Relish

Spring Fruit Compote with
Coconut Pannacotta
Macadamia Nut Tuille Cookie

"New Year's Eve Menu"

Times Square Essence of Parsnip Soup
with Poached Oysters, Root Vegetables
and Celery Cracker

Roasted Hudson Valley Breast of
Cornish Hen with Leg Ballotine
Tomato with Pea Mousseline
Vegetable Cous Cous
Turnip Greens
Jus Lie

Wine Cream Terrine Sylvester
Sugar Frosted Grapes
Raspberry Sauce
Meringue Crisp



"St Patrick's Day Menu"

Terrine of Smoked Salmon
Artichoke, Tomato and Caper Salad
Dilled Cucumber Salad
Toasted Brioche with Herbed Cream Cheese

New England Boiled Dinner
Boiled Corned Beef Brisket
Root Vegetables
Cabbage Gallette
Mustard, Tomato, and Bacon Roulade
Natural Broth

Irish Coffee Cream Mousse
Marbled Vanilla and Chocolate Ice Cream
Mint Sauce



The second part of the competition was the live cooking hot food category. The German Chefs' Association selected one of the 3-course menus which USACAT had to prepare live on a German Karcher Containerized Field Kitchen and serve hot to 100 spectators in the Restaurant of the Armed Forces' elegant dining atmosphere. Sixty percent of the overall score came from the live cooking category. The team was evaluated on organization and sanitation, correct

professional preparation, arrangement and innovation and most importantly taste. The German Chefs' Association selected the teams "Independence Day Barbecue" menu and the team received a gold medal.

"Independence Day Barbecue"

Boursin Cheese Ravioli with Roasted Red Pepper and Lemon Garlic Pasta
Deviled Egg Terrine, Creamy Cole Slaw
Mixed Greens with Light Vinaigrette
Sun-Dried Tomato Dressing, Potato Crisp

Barbecued Pork
Corn and Jalapeno Pepper Johnny-Cake
Gratinated Soufflé
Southern Collard Greens
Baked Beans
Barbecue Sauce

Strawberry Bavarian Cream with Strawberries
Strawberry Sauce, Strawberry Dust
Chocolate Tiles



PBS Taped Footage of USACAT for a Documentary on USACAT's Road to the Culinary Olympics

The Public Broadcasting Service (PBS) taped USACAT during training sessions and throughout the Olympics as they captured the World Championship. The documentary will air on PBS in 01.



25th Annual U.S. Army Culinary Arts Competition (March 2000)

20 teams competed with 200 food service professionals entering 297 static displays. 20 gold, 78 silver, 106 bronze and 5 special awards were given.

The results of the 25th Annual U.S. Army Culinary Arts Competition for 2000:

Installation of the Year

1st Place - Fort Bragg, NC

2nd Place - Fort Campbell, KY

3rd Place - Fort Stewart, GA

Chef of the Year

SSG Mark A. Morgan – Hunter Army Airfield

Junior Chef of the Year

SPC Erica Parenteau – Fort Lewis, WA

Field Competition

1st Place - Fort Campbell, KY

2nd Place – Virginia Army National Guard

3rd Place – Fort Stewart

26th Annual U.S. Army Culinary Arts Competition (March 2001)

This year's competition adopted many changes in order to keep the Armed Services abreast to the most current trends in the American Culinary Federation (ACF) sanctioned culinary competitions. New guidelines and new categories were introduced as the U.S Army Culinary and Food Service Programs moved forward. These newly adopted standards were implemented to raise the standards and to keep up with the civilian culinary industry. More live cooking events were added which also allowed the public and media to see the culinary talents of military cooks and chefs. Other international military teams were also invited to demonstrate their talents. Military teams from Great Britain and the Netherlands accepted invitations.

In 2001, the competition consisted of new contemporary categories where chefs competed in front of the public at the field house on day 2 of the cold food display. Also added were ice carving, student and cold food platter categories. The cold food platters were also now assessed on taste. A "Distinguished Military Chef" competition was also added. This competitor had to compete in several categories to receive points. All categories of competition were now judged by ACF judges and awarded ACF medals. The ACF "Culinary Knowledge Bowl" like jeopardy was introduced for competitors as well as a Nutritional Hot Food Challenge where a two-person team prepared a two-course meal live. This menu had to meet ACF standards for nutritional content by nutrient analysis.

For the field category, teams were given a choice of UGR-As menus for which they had to prepare 50 portions in a 2 1/2 hour period. This was the first year that the new Unitized Group Rations were utilized in the culinary competition. The teams also had to execute classical cuts required for the field competition. Enhancements and supplements were made available to the teams.

Results of the competition will be announced 16 March at the Award's ceremony.